

## **BREAKFAST**

Bitter and probiotics

Range of herbal teas

Please choose one...

FUL MEDAMES
With Poached Free-Range Eggs

SCRAMBLED FREE RANGE EGGS
Button Mushrooms, Chives

ROASTED PLUMS
Orange & Cashew Crunch

SPRING ONION AND PARSLEY OMELETTE Red Peppers, Chilli

SPICED CHIA
Pear & Macadamia



## LUNCH

Bitters and Probiotics

Fermented Curtido

## ACIDULATED BEETROOT AND HORSERADISH SOUP Kefir, Toasted Pumpkin Seed

Please choose one...

SADDLE OF SOUTHDOWN LAMB Pea, Mint and Hay-baked Turnip

LEMON SOLE Confit Fennel, Courgette, Devonshire Crab Butter

All served with a side of greens, kale, turnip and cashew



## DINNER

Please choose one...

MAPLE ROASTED PARSNIP SOUP

CURED CHALK STREAM TROUT Seaweed emulsion, radish. sea herbs

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OYSTER MARINATED FLAT IRON STEAK
Roasted cauliflower puree, spiced lentils, marrow shaft

LINE CAUGHT SARDINES
Sweet potato, chick pea

All served with a side of seasonal vegetables